DRAFT TANZANIA STANDARD

Glossary of terms for. Cocoa, chocolate and its product

DRAFT STANDARD FOR PUBLIC COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

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1. SCOPE

This standard covers definition for terms commonly used in the field of cocoa, chocolate and its products

2. DEFINITIONS

2.1. Acetylated Waxy Maize Starch.
It is pre gelatinized starch and is gel resistant to freezing and thawing. It is used where moisture is a restriction. Dissolves readily in cold water even in high concentrations to form a clear, smooth, short texture.

2.2. Acid Modified Thin Boiling Starches
Modified starch available with varying fluidity and nature of application in confectionery industry, used in production of gums and gellies, low pH processes, enable high solids production and have good depositing capability, produce gelsof high rigidity, clarity and short texture.

2.3. Acid Value
The number of milligrams of potassium hydroxide required to neutralize the free fatty acid of 1g of oil or fat, normally expressed as percentage of major fatty acid present in the fat. The free fatty acids, if calculated as oleic acid as it often, is half the acid value.

2.4. Aflatoxin
A toxin formed by the action of the mould, *Aspergillus flavus* or *Aspergillus parasiticus* on cocoa beans or peanuts, etc

2.5. Aldrin

Insecticide spray used on cocoa plantations.

2.6. Alkalization(dutching)
Alkalizing treatment given to cocoa beans, liquor, nib
or powder with solutions or suspensions of alkali, usually in the form of potassium or sodium carbonate, in order to improve colour and flavour of cocoa.

2.7. Amazonian Cacao
Cocoa beans of Brazil, West Africa and Ecuador, coming from the basin of the river Amazon.

2.8. Amorphous Sugar
A non-crystalline high boiled sugar.

2.9. Antibloom Additive—
Antibloom substance used in confectionery coating.

2.10. Anthracnose

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A fungal disease, caused by *Colletotrichum* species of cocoa pods.

2.11. Alkalized Cocoa
Cocoa powder obtained after alkali treatment of cocoa nibs or cocoa mass or cocoa powder.

2.12. Antibloom Fats
fats when added to chocolate greatly inhibit bloom formation. Example, butter oil (anhydrated cow butter), biscuitine (arachis oil+hardened fat).

2.13. Antifoam Agents
Substances that have a negative(destructive) effect on aeration (present mainly in flavouring components of confectionery).

2.14. Antioxidant
These are natural or synthetic substances that delay the onset of oxidative rancidity. For example, octyl gallate, dodexyl gallate, BHA, BHT, propyl gallate.

2.15. Aroma
Volatile part of a flavour.

2.16. Astringent beans
Poorly fermented cocoa beans, with too high a portion of purple beans.

2.17. Balling
Formation, when sieving a powder, of balls which cannot pass through the mesh.

2.18. Bar Forming
A method of production of confectionery bars by extrusion process whereby a confection is forced into a rotating Teflon coated channeled roller which forms ‘ropes’. These ropes are cut into bars.

2.19. Base Beans
Synonym bulk beans.

2.20. Basic Fondant
Sugar confectionery product which contains mixed sugarsheld in two phases. Solid phase dispersed in a high sugar solid syrup

2.21. Baume Scale
devised for convenient hydrometer reading which can be related to concentration of sugar solution.

2.22. Bark Chocolate
Synonym chocolate flakes. Chocolate pastes coming from high speed re finer rollers in flake form is compressed into a bar form.

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2.23. Bee Wax
Wax secreted by bees is melted, refined and bleached. Bees wax is used as apolish and also as a constituent of releasing agents.

2.24. Bitter Cocoa Beans
Beans with excessive amounts of tannins and prunines and impart bitter taste.

2.25. Black Pod
A fungal disease of cocoa pod caused by *Phytophthora* species.

2.26. Blackshire Cocoa
Synonym; black cocoa. Type of alkalized cocoa with about 8.5 pH, used mainly for pigmentation of chocolate or coatings.

2.27. Blanching
Subject fruit, peel, nuts to hot damp conditions (scalding with hot water or steam) in orderto achieve easy peeling, breaking down of tissues for improved sugar intake and destruction of enzymes.

2.28. Bleeding—-
(Sweat) Appearance of droplet of moisture or sugar syrup on the surface of a confection.

2.29. Blending
Refers to the mixing of fine grade cocoa with bulk grade to achieve required flavour and colour in finished products.

2.30. Block Juice
A water extract prepared from the liquorice root (Glycyrrhiza) and is used as a flavouring in sugar confectionery.

2.31. Block Milk
A form of solid sweetened condensed milk with moisture content reduced to 8-9 percent.

2.32. Bloom
A detrimental defect in the appearance of chocolate, arising from the fat in chocolate (fat bloom) or the action of moisture on the sugar ingredients of chocolate (sugar bloom). See Under fat bloom and sugar bloom.

2.33. Bloom (Strength)
The strength of jelly produced by a given gelatin is classified by a bloom rating, as determined by a bloom gelometer.

2.34 Blow (Souflie)

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A stage in boiling of sugar syrup, identified by setting of bubbles on a wet spatula dipped in the syrup and is blown (approx 110°C).

2.35. Blue Values
Test performed for the detection of shell fat in cocoa butter.

2.36. Bob Syrup
Syrup used in the preparations of fondants by addition of basic fondant to this syrup

2.37. Boiling Starches
A modified maize starch which has been softened by treatment with dilute acid solutions increasing their fluidity.

2.38. Boiled Sweets
Sugar confectionery manufactured by cooling of super-saturated solutions of sugar into amorphous solids.

2.39. Bon Bon, Fourres
Confectionery with a centre of nutpaste, marzipan, preserved fruit or truffle coated with fondant.

2.40 Bon Bons Soft Centre
Sugar confectionery having a soft sugar core in a high boiled casing.

2.41. Boot Laces
A circular rod shaped liquor rice novelty/confection.

2.42. Borneo Tallow
Commercially known as illipe butter, extracted from seeds of Shorea Species (Bassia lonnoh'a), bears significant resemblance to cocoa butter.

2.43. Bottle Test
A test conducted to ensure odour free quality of wrappings for chocolate and confectionery.

2.44. Boucher Unit
A unit used to describe gel strength.

2.45. Bourbonal
Synonym: Ethyl Vanillin, Vanillose (C6H3OH.OC2H.CHO) or Ethyl Protocathechuic Aldehyde.
2.46. Braker
Twin adjustable rollers used to reduce the thickness of confectionery products.

2.47. Brix Scale
A scale with the same purpose as the Baume (above).

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2.48. Broken Bean
A bean of which a fragment is missing. The missing part being equivalent to less than half the bean.

2.49. Brown Sugar
Sucrose with high reducing sugar content and percent purity.

2.50. Brown Pod
A diplodia pod rot caused by *Botryodiplodia theobromae.*

2.51. Browning-Non-Enzymic
A Browning of food products due to thermal degradation, sugar and the maillard reaction.

2.53. Buffered Pectin
Pectin with added buffer salts to reduce its active acidity.

2.54. Buffer Salt
Salts used to minimize small changes in acidity.

2.55. Butyl Rubber
Butadiene styrene rubber, *Isobutylene isoprene* co- polymer, used in gum base.

2.56. Bulk Cocoa beans
Major portion of the cocoa beans taken for chocolate manufacture, and to these 'flavor Beans' are added during blending.

2.57. Cacao
Generally, means cocoa beans, but also refers to the tree, and beans at the fermenting state.

2.58. Cachous
A type of lozenge confectionery.

2.59 Canauba Wax
A wax used to polish confectionery.

2.60. Candied Fruit
Sugar confections in which water from the raw material has been exchanged for a high sugar content syrup.

2.61. Capping
A defect in tablet making, the top of the tablet splits away from its side at the point of join.

2.62. Capsids
Pest causing Spoilage of cocoa pods and Chupans *(Sahebergella singulari*).

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2.63. Caramel (in boiling)
A stage reached during the boiling of Sugar (Brown brittle sheet forms).

2.64. Caramelization (in milk)
Product of maillard reaction between milk protein and reducing Sugars when milk solids are heated with inverted sugars in presence of water.

2.65. Carboxy-Methyl Cellulose
A cellulose ester, added to slimming chocolate, to increase food bulk with no parallel increase in food value.

2.66. Carrageenan
A gelling agent obtained from Chandra: crispus, a sea-weed.

2.67. Casson Viscosity
A method of measuring viscosity of chocolate.

2.68. Cauliflorous
Term for plants that have flower and fruits on the older leafless parts of the trunk and branches, as in the case of cocoa tree.

2.69. Chellies
An artificial cherry-confectionery.

2.70. Chocolate Syrup (Spread)
Syrup of cocoa powder and approximately 75 percent sugar solids including invert sugar, sugar and glucose syrup.

2.71. Chupans
Part of the shoot of cocoa tree.

2.72. Coberine
A cocoa butter equivalent—a fractionated palm oil.

2.73. Cocoa Beans
The seed of the cocoa tree (*Theobroma cacao* Linnaeus) which has been fermented and dried.

2.74. Cocoa Butter
Fat obtained by expression from the nibs of the beans of *Theobroma Cacao* L.
Synonym—Prime pressed cocoa butter.

2.75. Cocoa Butter Equivalent
Fat which has all the physical and chemical properties of cocoa butter but has its constituent glycerides derived from sources other than cocoa beans.

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2.76. Cocoa Butter Substitute
Fat which bears no resemblance to cocoa butter but can be used with some degree of success when mixed in small amounts with cocoa butter or chocolate.

2.77. Cocoa Cake
Cake obtained by hydraulic pressing (partial defatting)of cocoa mass.

2.78. Cocoa Fat
Fat other than cocoa butter obtained from cocoa beans or part of cocoa beans.

2.79. Cocoa Fibre
Cellulose fibre present in the shell of cocoa beans.

2.80. Cocoa Fines (Dust)
Fraction of small nibs obtained along with inseparable small shell during winnowing of decorticated cocoa beans.

2.80. Cocoa Flavour
Dinstictive taste obtained by fermentation and roasting of cocoa beans.

2.81. Cocoa Mass
Also termed cocoa liquor. It Is the product obtained by mechanical disintegration of cocoa nib, its constituents remaining the same. Synonym: Cocoa paste.

2.82. Cocoa Moth
A Cocoa pod pest (*Acrocercops cramerella*).

2.83. Cocoa Nib
Shell Free cotyledons of fermented dry cocoa beans.

2.84 Cocoa Pod—
Fruit of the cocoa tree. bearing cocoa beans.

2.85. Cocoa Pod Borer
A Cocoa pod pest (*Charcomastictographta*).

2.86. Cocoa Powder
Pulverized end product from a pressing or extraction process that removes a significant portion of the fat or cocoa butter from the cocoa mass

2.87. Cocoa Shell
Outer cover of the cocoa bean (It covers cotyledons or nibs).

2.88. Cocoa Substitute

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Partial or total cocoa powder substitute for manufacturing purpose, such as carob powder and processed defatted wheat germ.

2.89. Cocoa Syrup (Spread).
Syrup of cocoa powder and approximately 75 percent sugar solids including invert sugar and glucose syrup.

2.90. Cocoa Thrip -
An insect (*selenothrips rubrocinctus* (Giard)) that feeds on leaves of the cocoa tree.

2.91. Couverture
Chocolate Suitable for covering purpose. Synonym: Compounded chocolate and Coating chocolate

2.92. Couverture, Milk
Chocolate coating produced using milk, cocoa butter and/or fats of vegetable origin, and made suitable for covering purpose.

2.93. Couverture, Plain
Chocolate produced using cocoa-butter and/or fats of vegetable origin, and made suitable for covering purpose.

2.94. Coaching
Process of flavour development with removal of undesirable volatile acidic components, and improvement in homogeneity and rheological properties of chocolate mix.

2.95. Contraction .
An important factor in demolding, resulting due to the specific property of cocoa butter to contract or expand, during solidification depending upon the cooling curve.

2.96. Concreting
Damping or caking of sugar due to high humidity.

2.97. Confectioner's Glucose
A defunct term for glucose syrup.

Conching—
Intense mixing process in which chocolate mass is kneaded by heavy reciprocating rollers or by rotary blades.

2.98. Cozeen
A solution of zein (corn protein) with acetylated glycerides.

2.99. Crack (Boiling)

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A stage in boiling sugar syrup

2.100. Cracking —
A defect in sweet due to high boiling temperature or use of cold dies, or due to the action of yeasts.

2.101. Cream of Tartar.
Acid potassium tartarate, potassium hydrogen tartarate, used to bring in batch inversion during the manufacture of high boiler sweets.

2.102. Cream Paste
A blended, flavoured sugar and fat mix containing both a solid and liquid phase.

2.103. Criollo Beans
A Cocoa bean type, most flavour grade beans. (Colour—cream—pale purple, thin skin, oval and flat shape).

2.104. Cross-linked Starches
Modified starches with buildup resistance to change during boiling in low pH media or heating under pressure, starch suspensions are treated with reagents such as phosphorous oxychloride or acetic anhydride to cross-link different molecules of starch.

2.105. Crusted Liqueur
A type of centre for liqueur chocolate in which the liqueur syrup centre held in a sugar shell that is then coated with chocolate.

2.106. Crustless Liqueur
A type of centre for liqueur chocolate where liqueur syrup is held in a preformed chocolate shell.

2.107. Crystallization
Process of formation of crystals in a supersaturated solution.

2.108. Crystallized Fruit
Synonym for candied fruit.

2.109. Cupping
A defect exhibited by faulty creams, manifested by the sinking in, at the centre of the base, of the cream.

2.110. Cut Test
A process employed to assess the quality of raw fermented cocoa beans by exposing the surfaces of cotyledons, cutting the beans lengthwise.

2.111. Cyclamates
Artificial sweeteners including cyclamic acid and sodium and calcium cyclamate.

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2.112. Damping
Synonym: Concreting/caking of sugar.

2.113. Defective Bean
A bean which is insect damaged, germinated or flat.

2.114.Deformation —
A fault in agar jellies due to low total solids or too hot packaging.

2.115. Deodorized Cocoa Butter
Degummed and steam/vacuum processed cocoa butter.

2.116. Dextrose Equivalent
The content of reducing sugars, expressed as the number of grams of anhydrous D-glucose per 100 g of the dry matter in the Sample, when determined by the method specified in this International Standard.
2.11. Dilatation
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as the isothermal expansion due to the change of state from solid to liquid, of a. fat which has previously been solidified under carefully prescribed condition.

2.118. Diabetic Chocolate
Chocolate with sugar content replaced by an acceptable permitted sweetener.

2.119. DM Value
A measure of the degree of esterification of pectin.

2.120. Dietetic Chocolates
Low calorie chocolates including diabetic chocolates, fructose chocolate, slimming chocolates, etc.

2.121. Drageesu-
Sweets which consist of a smooth or pearled covering, made in the panning process with sugar and/or chocolate, and a centre (filling). The Centres use liquid, soft or solid fillings.

2.122. Drop
Variety of high-boiled sweet produced on a drop roller.

2.123. Drinking Cocoa
Cocoa powder with added salt and permitted flavouring

2.124. Drinking Chocolate -—
A mixture of cocoa and Sugar with permitted flavouring.

2.125. Dry Conching—
Conching without the addition of extra cocoa butter.

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2.127. Dulce de Leche
A milk—based chewing sweet.

2.129 Dutching
A Synonym for alkalization.

2.130. Easter Eggs
A hollow moulded chocolate of egg shape.

2.131. Engrossing
In panning, the buildup of a sugar coating on centres.

2.132. Enrobing
Covering confections with chocolates.

2.133. Equilibrium Relative Humidity
Value relating vapour pressure exerted by confections to the relative humidity of surround air.

2.136. Extenders
Surface—active agents.

2.137. Expeller Cocoa Butter
Fat obtained by the expeller process from cocoa nibs, cocoa mass, cocoa cake, singly or in combination (It May contain significant percentage of shell fat).

2.138. Fats -
Fats are the esters of glycerol with higher fatty acids.

2.139. Fat Bloom
Formation of a greyish fat coating on the surface of chocolate caused by inadequate processing, improper storage or incorrect formulation of the constituent fats.

2.140. Fat Reduced Cocoa Cake
Cocoa Press cake containing at least 10 Percent cocoa butter on dry basis.

2.141. Feather
A stage in boiling of sugar syrup, identified by formation of feathery hard stands on a wet spatula that is dipped in the syrup and is returned to cold water

2.142. Fermented Beans-
A bean which has been thoroughly fermented and has a light to dark brown colour showing no blue or purple in the cross-section and having cotyledons which are easily separated.

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2.143. Fine Grade (flavour grade)
Beans that are added to the bulk cocoa to impart required flavour and colour in chocolate.

2.144. Flats (Shrivelled Beans)
Immature or under developed beans with little of useful cotyledons. A bean of which the two cotyledons are so thin that it is not possible to obtain a cotyledon surface by cutting

2.146. Flow
Refers to the general motion behaviour of chocolate mass.

2.147. Foam
Beaten mixture of a whipping agent in water

2.148. Fondant
Sugar confectionery product containing sugar crystal dispersed in a high sugar solid syrup.

2.149. Forestero
A Cocoa bean type, forming mainly the bulk cocoa.

2.150. Fourres
Synonym: Bon-Bon.

2.15. Frappe
Whipped mixture of foaming agent in sugar syrup.

2.152. Fractionation—
Process of removal of fractions with different melting points from a fat.

2.153. Fragment
A piece of bean equivalent to or less than half the original bean.

2.154 Fudge
A sweetmeat or a confection having unplanned crystallization of sugar.

2.155. Gelling
To torm a jelly.

2.156. Gelatine
A gelling agent derived from the hides or bone of animals.

2.157. Gelling Agent
A material which promotes gelling.

2.158. Gelatinization

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Process whereby granules of starch swell when a starch-water mixture is heated beyond a critical temperature.

2.159. Germ
The part of Cocoa seed which on germination forms the root.

2.160. Germinated Bean
A bean, the Shell of which has been pierced, slit or broken by the growth of the seed germ.

2.161. Gliding
Silver coating panned centers.

2.162. Glace Fruit -
Candied fruit.

2.163. Glass
An amorphous rigid liquid arising when cooling takes place so rapidly that crystallization does not occur.

2.164. Glazing
To coat a confection with a solution which, on drying, produces a high gloss.

2.166. Glucose Syrup
Purified concentrated aqueous solution of nutritive saccharides obtained from edible starch and having a dextrose equivalent of 20 or more.

2.167. Grade Strength
Number of grams of sugar from which one gram of pectin will produce a gel of standard firmness when tested under standard conditions of acidity and soluble solids contents.

2.168. Grading of Beans
set of characteristics like size, shape and fermentation of which the beans are categorized.

2.169. Graining
Unplanned crystallization of Sugar in a confection.

2.170. Grape Sugar
Synonym: Dextrose, D-glucose.

2.171. Granulation
A method of producing confectionery tablets.

2.172. Greasiness
A greasy appearance due to bad tempering.

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2.173. Grubby
Resultant of infestation by insects and mites (refer insect damaged beans). Insects mainly infesting are *Ephestia cautella, Araecerus fasciculams, Lasidoerma serricane.*

2.174. Hard Crack
A stage in boiling of sugar syrup, identified by rapid formation of sheet on wet spatula that is dipped in the syrup and is returned to cold water

2.175. Hard Panning
Process of panning, where regularly at high sucrose concentration syrup is added to the centre.

2.176 'Hammy' Cocoa
Resultant of bad fermentation.

2.177.High Fat Cocoa
Cocoa powder with a minimum of 20 percent cocoa butter content on moisture free basis.

2.179. Hydrolytic Rancidity
Causes soapy flavour, part of the fatty acid chains presents in a fat split away due to hydrolysis.

2.180. Insect Damaged Beans
A bean whichthe internal part contain insects at any stage of their development, or damage caused by insects, visible to the naked eyes.

2.181. Instant Drinking.
Chocolate made with cocoa powder (20 percent fat) and graded crystalline sugar with the addition of lecithin.

2.182. Instant CocoaCocoa powder to which an edible wetting agent is added to get proper dispersion

2.183. Inversion
Breakdown of Sucrose into dextrose and laevulose.

2.184. Invert Sugar
Mixture of approximately equal parts of dextrose and laevulose.

2.185 Invertase —
An enzyme employed to bring about inversion of sugar syrup.

2.187 Italian Cream
Synonym: Fudge.

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2.188 Jam
Fruit preserves with up to 69-70 percent soluble solids.

2.189 Jam, Confectioners
Jams used as a centre, with up to 75-78 Percent soluble solids.

2.190 Jellies
Confectionery obtained by use of water binding gelling agents.

2.191Jorquette _

Part of the cocoa tree shoot.

2.193. Kirshner Value
A measure of water soluble steam volatile fatty acids that form water soluble silver salts.

2.194. Labile Zone
A zone in a supersaturated solution where spontaneous crystallization takes place.

2.195. Large Ball/Large Pearl/Large Thread.
Stages in boiling of sugar syrup. large ball refers to The stage when hard ball of syrup forms on a wet spatula that is dipped in the syrup and returned to cold waterLarge pearl refers to the stage when large droplets of syrup form on wet spatula that is dipped in syrup and returned to cold water Large thread refers to the stage when a number of strong strands of syrup form between fingers wetted with water and then syrup

2.196 Laurie Fats
Fats containing lauric acid (for example, coconut oil, palm kernel oil, butterfat).'

2.197 Leaching (of Sugars)
transfer of sugar or starch from one confectionery type to another.

2.198 Leakage
Seepage of syrup from a coated confection.

2.199 Light Crack—
A stage in boiling of sugar syrup, identified by formation of thin sheet on a wet spatula that is dipped in the syrup and returned to cold water
2.200. Liquid Sugar
Commercial mixture of sugar offered in syrup form.

2.201 Liquorice —
Extract prepared from the root of Gcrrhz'zia and is used as a flavouring in sugar confectionery.

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2.202. Liquorice Allsorts
Liquorice and cream paste confections.

2.203 Low Fat Cocoa
Cocoa powder with reduced cocoa butter content .,

2.204 Machete
Tool for harvesting cocoa pods.

2,205. Malt Extract.
A sweetening ingredient with characteristic flavour. It Is a viscous product obtained by evaporation of water extract prepared by digesting with water sound malted grains of cereals, as barley, wheat and millets.

2.206 Malto Dextrin
Hydrolyzed cereal solids, free Flowing, high soluble, white powders principally composed of higher saccharides (hexa-saccharides and above). These Partially replace up to 15 Percent gelatin and 25 percent egg albumen in marsh mellow manufacture.

2.207 Manufacturing Cocoa
Cocoa powder used as an ingredient for cakes, ice cream, biscuits or coatings.

2.208 Maple Sugar
Concentrated sugar syrup/prepared from the secretion of the bark of sugar maple tree (Acer saccharum).

2.209 Marzipan
Two parts by weight of ground almonds to one of sugar ground into a paste.

2.211 Massecuite—
Mixture of boiled syrup and sugar crystals.

2.212 Milk Chocolate-"
A homogeneous product obtained from cocoa nibs, cocoa mass, cocoa butter, sugar and milk solids (permitted flavouring and emulsifier).

2.213 Milk Crumb
A homogeneous mixture of sugar, milk solids and cocoa mass which has been adequately dried.

2.214 Mealy Pod
A fungus that attacks cocoa tree (*Trachysphaera fructigena)*

2.215 Medium Crack

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Stage in boiling of sugar syrup, identified by formation of a slightly brittle sheet on a wet spatula that is dipped in the syrup and returned to cold water

2.216 Metastable Zone
A crystallization zone of supersaturated solution, where no spontaneous crystallization takes place, but crystal growth can occur.

2.217 Mid-Crop
Cocoa harvest obtained out of main harvesting season.
2.218. Mogul
Machine for depositing confectionery mixtures into impressions formed in starch or in rubber mats.

2.219 Monoclinic Crystals
One of the seven basic forms of crystals, and sucrose occur in these forms.

2.220. Monimorium Pharanoi
Pharaohant, a raddish brown tiny ant.

2.221. Montelimart
A Nougat preparation principally from honey, whipped eggs, nut and preserved fruits.

2.222 Monilia Disease
A fungal disease of cocoa tree, caused by Moniezia rareri.

2.223 Mouldy Bean
A bean which the internal part has mould visible by naked eye.

2.224 MustyBean
Synonym: Moldy bean.

2.225 Negro Kisses
A marsh mellow preparation.

2.226 Newtonian Liquid
Liquids with their viscosity remaining constant irrespective of rate of shear.

2.227 Nonpareils -
A dragee preparation.

2.228 Nougat
A high boiled syrup, containing fat, to which is added a frappe (frappe Manufacture using egg albumen, gelatine, hyfoama, soyprotein or in combination with starch, gum-arabic or agar).

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2.229 Off Flavoured Beans
Flavour defect (a)sourmilk; over fermented bean, (b)smoky, contaminated by smoke during drying and (c) Ham like, too low degree of temperature during peak fermentation.

2.230.Oiled Starch
Modified maize starch, impregnated with about 0.05-0.1 percent of purified mineral oil.

2.231 Oleoresins
Essential flavouring substances extracted from spices by means of a pure solvent.

2.232 : The Run'
Change of a boiled sugar mass from the plastic to the glassy state.

2.233 Over Fermented Beans
Beans with either dark brown or pale yellow colour.

2.234 Oxidative Rancidity
Off flavours in fats due to oxygen take up from the atmosphere by the unsaturated fatty acid present in the fat.

2.235 Oxidised Starch
Amodified starch used to produce gels with increased clarity.

2.236 Panning
A production method, which employs a rotating pan in which the centres rotate and cascade over one another. Chocolate Is applied by hand or spray during rotation and is set by cooling air. In This manner layers of chocolate are build up around the centre.

2.237 Partly Brown Partly Purple "-
A bean showing any blue, purple or violet colour on the exposed surface whether suffused or a patch.

2.238. Pastilles -
A soft gum confectionery.

2.239 Pasting Curve—
Curves plotted showing viscosity changed in starch pastes during cooking.

2.240 Pearl -
A stage reached during boiling of sugar syrup.

2.241 Pearling~
A Process of sugar panning where a syrup with a small addition of gum arabic is allowed to drip in a controlled flow over the confectionery pieces revolving in a pan until the required size is obtained.

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2.242. Persipan
Preparation from mixed sugars and blanched debittered apricot and peach kernels (Marzipan prepared from almond substitutes).

2.243 Plain Chocolate -
A homogeneous product obtained by an adequate process from a mixture of one or more cocoa nib, cocoa mass, cocoa press cake, cocoa powder, including fat reduced cocoa cake, with sugar, with or without the addition of cocoa butter and other permitted substances.

2.245 Podginess –—
Condition of chocolate when it resists flow and show a tendency to retain its shape when stationary.

2.246 Polenske Value
A measure of the water insoluble steam volatile fatty acid present in a fat.

2.247 Pralines
Roasted nut pastes refined with sugar. These act as chocolate centres in truffles.

2.248 Pregelatinized Starch
Starches cooked and dried on heated rollers. These rapidly absorb moisture and make a paste.

2.249 Pulled Sugar
Product obtained by cooling boiled sugar mass to plastic state then stretching again until it becomes translucent and develops a sheen.

2.250 Pulverizing
Process of dry grinding of cocoa cake to form cocoa powder.

2.251. Purple Bean
A poor fermented bean showing completely blue purple or violet colour over the whole exposed surface.

2.252 Refined Cocoa Butter
Filtered/centrifuged cocoa butter that has been degummed and deodourized and further treated with a lye to neutralize and/or bleached with bentoxide or charcoal.

2.253 Reversion
Fat redeveloping the natural flavour of the base product which had been removed during refining.

2.254 Rework

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Reprocessed chocolate bars and confectionery.

2.255 Refining
Mechanical disintegration of chocolate after mixing to achieve desired particle size.

2.256 Rich
Refers to dark desirable colour of chocolate.

2.257 Roasting—
Process of heating cocoa beans or cocoa nibs to develop specific chocolate aroma and removal of moisture and undesirable volatiles.

2.258 Rape
Rod of cooked sugar syrup produced on a forming machine.

2.259 Rubbed Chocolate
Chocolate assortment of bad shapes or appearance (cracked, deshaped, bloomed).

2.260 Sag Value
A measure of gelling strength of pectin.

2.261 Sanding-—
To coat confections with icing sugar or fine sugar syrups.

2.262 Seeding —
Addition of a small amount of crystals to induce crystallization.

2.263 Sequestering Agent
Substances that reduce catalytic effect of oxidative rancidity accelerating metals.

2.264 Scrap
Low grade sugar.

2.265 Shell
The Outer cover of cocoa beans.

2.266 Slaty Bean
A bean which shows a slaty colour over half or more of the surface exposed and having a cheesy texture.

2.267. Shrivelled Bean
Synonym: Flat bean.

2.268 Slugging
Process used in confectionery making free flowing granules.

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2.269 Slurrying
A process in manufacture of liquorice.

2.270 Small Ball
A stage in boiling of sugar syrup, identified by formation of a softball of syrup on a wet spatula that is dipped in syrup and returned to cold water

2.271Small Pearls
A stage in boiling of sugar syrup identified by formation of small droplets on a wet spatula that is dipped in the syrup and returned to cold water

2.272 Smooth
Relates to texture and mouthfeel (negative term-gritty).

2.273 Smoky Bean
A bean which has a smoky smell or taste or which shows signs of contamination by smoke

2.274 Snap
Breaking characteristics of chocolate and confectionery.

2.275 'Soapy' Rancidity
Synonym: Hydrolytic rancidity.

2.276 Soft Centre Boiling
Confections made by feeding a liquid centre composition into a plastic boiled sugar mass.

2.277 Soft Centre Panning ——
Coating of soft centres by successive layer of sugar/glucose syrup.

2.278 Solvent Extracted Cocoa Butter
This is obtained by extraction from cocoa beans, cocoa nibs, cocoa mass, cocoa press cake, expeller press cake or cocoa dust, by use of permitted food grade solvent. It Is centrifuged, degummed and deodourized (It May contain significant percentage of shell fat).

2.279 Souffle
Stage in boiling sugar syrup.

2.281 'Straw' Flavour
off Flavour caused by oil component of soya lecithin.

2.282 Streusel
Chocolate vermicilli.

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2.283 Sulphite Papers
Papers prepared from chemical treatment of wood pulps (usually from a mixture of long fibre softwoods and short fibre hard woods), are used for food wrapping.

2.284 Sugar Bloom
Development of fine sugar clusters on the surface of chocolate.

2.285 Superfine Cocoa
Finely ground cocoa powder with high solubility.

2.286 Syneresis
A defect in gels observed as exuding of syrup (sweat) from the gel after a storage period, due to excessive inversion, or high percentage of reducing sugars

2.287 Snergistic Action
Combined action of more than one primary antioxidants.

2.288 Tailing
A problem encountered in moulding or enrobing of chocolates.

2.289 Tempering -
To process chocolate so that any crystallization of fat occurs in a stable modification.

2.290 Theobroma Cacao
Botanicalname of the tree from which cocoa beans are obtained.

2.291 Theobromine
An alkaloid found in the cocoa bean.

2.292 Thickening
Undesirable change in flow characteristic of chocolate due to insufficient or excess lecithin, or absorption of moisture.

2.293 Thin Boiling Starches
Boiling starches with fluidity numbers ranging 65-70.

2.294 Thixotropic
Thickening and setting of fluid material held without being mixed.

2.295 Thread
A Stage in boiling of sugar syrup, identified by formation of the strands of syrup between fingers wetted with water and the syrup (Approx. 103°C).

2.296 Toffee
Confectionproduced by blending glucose syrup, refined and or brown sugar, milk solids, fats and salt and concentrated to a high total solid content.

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2.297 Treacle(Black)
Partially Inverted filtered molasses, a thick black viscous liquid, used as a special flavouring.

2.298 Trinitario Beans
Hybrid cross of criollo and forastero beans.

2.299 Truffle
A praline coated with chocolate, cocoa or vermicilli.

2.300 Turkish Delight
Confection made from honey and flour and flavoured with roseatto. The syrup is either cooled and set and dusted with fine sugar, or poured into starch and after removal covered with milk chocolate.

2.301 Unfermented Cocoa Bean
This includes slaty beans directly from the pod.

2.302 Under fermented Cocoa Beans
This includes Partly brown partly purple and fully purple beans.

2.303 Velvety Bean
A diseased bean.

2.304 Vermicilli
A chocolate product used for coating truffles manufactured by extruding chocolate through a perforated plate

2.305 Viscous Film
A regenerated cellulose film.

2.306 Warty Pod
A diseased brown pod.

2.307 Water Activity
Synonym: Equilibrium relative humidity} The ratio of the vapour pressure of water in the food product to the vapour pressure of free water at the same temperature.

2.308 Weeping
Synonym: ‘Sweating’.

2.309 Wetting
Charge of syrup added during sugar panning.

2.310 .Wet Crystallization

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A process by which a tight shell of sugar crystals is developed around the confection to act as a moisture barrier, on products that are sold uncovered or which dry out.

2.311. Wet Granulation
A method used to manufacture confectionery tablets.

2.312 Wet Milling
A method for separating the maize kernels into four main components; starch, gluten, fibre and germ.

2.313 White Chocolate
Milk chocolate prepared from cocoa butter, sugar, milk solids, permitted flavourings and emulsifiers.

2.314 Winnower
A machine which separates nibs from shell and germ by the combined action of sieves and air elutriation by taking advantage of the difference in density of the shell and nib.

2.315 Witches Broom
A fungal disease of cocoa tree caused by *Moniliophthora perniciosa* (Crinipellis perniciosa)

2.318 Zein
A prolamine obtained by settling and solvent extraction of the endosperm of maize. It is used in association with shellac as a confectionery glaze

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